

AY

ADELINA YARD

-Tasting menu-

Wye valley asparagus, taleggio, cured egg yolk, elderflower vinaigrette

Sake cured Chalk Stream trout, dill, peas, mooli

Aged raw beef, burrata, ponzu, smoked ox heart

Wild sea bass, herb & anchovy, confit chicken wing

Cornish lamb, turnip, black & wild garlic

Pecorino, fruit cake & pickled walnut

Lemon, blueberry, tahini & timut pepper

Rhubarb, white chocolate, ginger & orange

Petit fours

-70-

Wine flight 60